THE English VINEYARD, VINDICATED;

By *JOHN ROSE*,

Gardiner to His

MAJESTY,

AT HIS

ROYAL GARDEN

IN

St. JAMES's.

Formerly *Gardiner* to her Grace the Dutchess of *Somerset*.

With an Address, Where the best *Plants* are to be had at easie Rates.

London, Printed by *T. B.* for *B. Took*, and are to be sold by *John Taylor* at the Ship in St. *Paul's Church-Yard*, 1691.

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TO THE

KINGS

Moſt Sacred

MAJESTY.

May it pleaſe your Majeſty,

BEing by Your *Majeſty*'s Grace and Favour, advanced to the Supreameſt Glory of our Profeſſion, which is to be qualified Your *Majeſty*'s *Gardiner*; I thought it moſt agreeable to my Duty, to to render Your *Majeſty* this Account of my Labour, and do ſupplicate as well Your gracious Acceptance of what I offer, as Your Pardon for my Preſumption; if at leaſt the ſhortneſs of the Diſcourſe, or the Meanneſs of the

Author may bring it any prejudice; when the great *Augustus* was pleased that *Caius Valgius*'s Book of a few *Herbs*, and *Mæcenas*, that a Pamphlet concerning the Nature of *Onions* only, should be inscribed to them: *Sir*, I dedicate the Prince of Plants to the Prince of Planters, Your *Majesty*: This *Royal Title*, as Your *Majesty*'s great Affection, and Encouragement to all that is truly Magnificent and Emolumental in the *Culture* of Trees and Fruit, has worthily acquired; so has it given Instance to thousands of Your *Majesty*'s Subjects, whose Glory it is to Transcribe after Your great Example, for the good of the Ages to come.

I know Your Majesty can have no great Opinion of our *English Wines*, as hitherto they have been ordered; but as I perswade my self, it is not altogether from the Defect of the Climate, at least,

not

not in all Places alike; nor, I am sure, of the Industry of Your *Majesty*'s Subjects; but in somewhat else, which I endeavour to encounter in these few Papers; so, if by Your *Majesty*'s Gracious Acceptance of the *Essay*, Gentlemen shall be encouraged to plant those sorts of *Vines* which I here recommend, and to *Cultivate* them by my *Direction*; that precious Liquor may haply once again recover its just Estimation, be the Product of Your *Majesty*'s *Dominions*, and answer the Ambition of

May it please Your Majesty,

Your Majesty's most Obedient

Subject and Servant,

JOHN ROSE.

THE

THE PREFACE, OR, OCCASION OF THIS DISCOURSE.

BEing one Day refreshing my self in the Garden at Essex-house, and amongst other things, falling in discourse with Mr. Rose, then Gardiner to her Grace the Dutchess of Somerset, about Vines, and particularly the Cause of the Neglect of Vineyards of late in England; he reasoned so pertinently upon that Subject (as indeed he does upon all things which concern his Hortulan Profession) that conceiving how greatly it might oblige many worthy and ingenious Persons, Lovers of Plantations, and of the noblest Parts of it; I was easily perswaded to gratifie his modest and charitable

charitable Inclinations, to have them communicated to the World. The Matter therefore of the ensuing Discourse being totally his, receives from me only its Form, and the putting of his Conceptions together; which I have dressed up in as rural a Garb as I thought might best become, and recommend them for Practice, I have turned over many, both late and ancient Books (far exceeding this in Bulk) pretending to direct us in our Choice of the Fruit, and the Planting of Vineyards: *But I do ingenuously profess, that none of them have appeared to me more rational, and worthy our Intimation, than these short* Observations *of Mr.* Rose's, *and which I so much the more Value, as I consider them the native Production of his own Experience, without obtruding any thing upon the Reputation of others, which is now become the most pernicious* Impostor, *that flatters us into so many Mistakes and Errors; whilst Men follow such Directions as they meet withal in* Print, *or from some* Monsieurs *new come over, who think we are as much obliged to follow their Mode of* Gardening, *as we do that of their* Garments, *till we become in both ridiculous. I might here add something of Ostentation, by deducing the* Pedigree of Vineyards *from the great* Oriental Patriarch *of them to this day; but it will be of more Encouragement to us, when*

when we ſhall conſider how frequently they were heretofore planted in this Country of ours, as they ſtill continue to be in Places of the very ſame Latitude *abroad; ſo as the ſtrange Decay of them amongſt us for theſe latter Ages, muſt needs proceed from no other* Cauſe *than that of our own Neglect, and the common* Viciſſitude *of things. We behold it in that of* Timber *to our Grief, and the ſeveral (almoſt loſt)* Species *of ſome: Why have we not as goodly* Maſts *for our* Ships *as our neighbour Countries? Why is the* Elme, *the* Walnut, *and the* Cheſtnut *ſo decayed and rare amongſt us, more than formerly they were?* * *Sylva.* *But of this I have elſe where given an* * *Account more at large. The* Vineyard *is now before you.*

Philocepos.

THE
English VINEYARD, VINDICATED.

CHAP. I.

Of the ſeveral ſorts of Vines, *and what* Grapes *do beſt accommodate with our* Climate *in* England.

UPon long and diligent Obſervation of the *Species*, I do chiefly recommend theſe following to be the moſt proper, and natural for the Curious in our Country to exerciſe their Induſtries upon, as from whence they may promiſe themſelves a Recompence worthy of their Expectations.

1. The ſmall *Black Grape*, by ſome called the *Cluſter Grape*, a *Precoce* and early ripe Fruit.

2. The White *Muſcadine*, early ripe alſo, and a well known Grape.

3. The

3. The *Parſly grape*, ſo denominated from the Shape and Indentures of the Leaf; it bears ſomewhat a ſmaller Raiſin or Berry, but it is of a brisk and delicious Taſte, mature betimes.

4. The *Muſcadella*, a white Grape, not ſo big as the *Muſcadine*, though as ſoon ripe.

5. The *Frontiniaque*, both white and red.

6. A new *White Grape*, ripe before the *Muſcadines*, which I found in His Majeſty's Garden in St *James*'s with a red Wood, and a dark green Leaf: it ripens as ſoon in Standard as againſt ſome Walls, and is a cloſer Bunch than the *Muſcadine*. Theſe are the Kinds which I prefer before any other for the ſtoring of a Vineyard, although there are ſeveral other ſorts which I paſs by, as not ſo applicable to our Deſign, though very worthy of the Curious, and thoſe who affect Variety, becauſe they will require the artificial Reflection, and Aſſiſtance of Walls, to bring them to maturity.

CHAP.

CHAP. II.

Of the Soil and Situation of a Vineyard in England.

LET Election be made of a light ſandy Ground; if it be a little ſtoney upon the Surface, it is not to be rejected; and for its Situation, I would chuſe that ſide, or Declivity of an Hill lying to the South, or Southweſt, which if favoured with other Hills ſomewhat higher, or Woods on the North and Eaſt, would be ſo much the better for the breaking the Severity of thoſe pinching Quarters: This light Soil having a Bottom of Chalk or Gravel, under a Surface of two Foot in depth, and free from Springs, cannot be too hot or dry; provided it be not addicted to Heat, for commonly nothing grows kindly where that is apt to o're-ſpread; but if given to Brambles, it is a promiſing ſign, and infinitely to be preferred before the other; for moſt confident I am (nor do I ſpeak it upon Conjecture only) that there is no Plant whatſoever ſo connatural to the Vine for Soil and Situation as this repent, and humble Shrub: Thoſe who ſhall pleaſe to take notice of the Places in which

which Brambles moſt flouriſh, which are for the moſt part in the drieſt Banks, hilly, ſtony and hot Places, will eaſily infer how much they reſemble the *Vine* in this particular. True it is, they will alſo come up in wettiſh and moiſt Places alſo; but it is in the other where they grow large and ſtrong, bear goodly Berries, and in moſt plenty: Nor that I would hereby adviſe any to plant their Vines amongſt the Brambles; but thoſe Places well grubb'd and trenched, are not to be rejected, becauſe they commonly thrive in ſuch Grounds as are apt for *Vines*, and where I would make Choice of a Spot to plant a *Vineyard* in.

That I have inſiſted on this Remark, and of having a Chalky or Gravelly Bottom, is from much Experience, having never found, but that in ſuch hard, ſtony, or chalky Ground (provided it were not loamy) Vines do exceedingly flouriſh, eſpecially if the Land have lain a good while in repoſe, and not of many Years exhauſted by the Plough, where the green Swarth covers thoſe gentle Riſings amongſt the Downs, not too much expoſed to the Rudeneſs of the Weather. Nor are Gentlemen to be therefore deterred, becauſe this late Age has neglected the

Planting

Planting of *Vineyards*, that therefore it is to no purpoſe now to begin, ſince the Diſcouragement has only proceeded from their Miſ-information on this material Article of the Choice of Soil and Situation, whilſt giving ear to our Forreign Gardens coming here into *England*, they took up thoſe Rules which they ſaw to be moſt practiſed in Countries of ſo little affinity with ours, and without having that due Conſideration of the *Climate*, which is ſo neceſſary and behoveful to Plantations of this Nature: Hence, they for the moſt part, made continual Choice of our beſt and richeſt Land, without regard of other Circumſtances, not conſidering that the deepneſs and fatneſs of the Earth contributes more to the Luxury of the Branches, Amplitude of Leaves, and Precipitation of the Roots, than to the juſt and natural Stature of the *Stem*, Plenty and Excellency of the Fruit, for which alone theſe *Plantations* are deſirable. In ſandy or loamy Land, *Vines* indeed grow more abundantly, than where the Sand, Gravel, or Chalk are Ingredients, whoſe Surface of Mould is not ſo profound, a foot and a half being ſufficient; but this Rock of Chalk and Gravel does in the Interim hinder the Root from going too deep, forceing

ing it to spread the more towards the top, by which means the tender and fiberous Roots receive the natural, sweet and benign Showers, Dews, and Influences, which impart both Life, and Pregnancy to these Noble *Plantations*: by this they receive the cherishing Warmth of the *Sun*, impregnated with a certain *volatile Salt*, which produced near the Surface of the Earth only, is drunk in by the delicate Pores and Apertures of the latent Roots, whilst the deeper buried, depriv'd of these prolifical Advantages, grow only fertile in watery and insipid Leaves, or Branches without Fruit; the Mould or *Matrix* in which they lye, being altogether sluggish and unactive for want of Heat, and the *Prolific* Embraces of the *Sun*. Hence it is we find so many *Vines*, though plentiful of *Branches*, so thin of Joynts, and those even of the same kind, planted in better Ground, as thick of Knots as a Mans Finger is of Joynts, from whence those Shoots are produced, which our *English Vigneron* should preserve at Pruning time to set his Fruit, and expect his Vintage.

But to return to the Situation again. Though *Land* should be so qualified as we have described it for the Soil; yet if it have not also that Declivity and Aspect we mentioned,

mentioned, it cannot be so fit for our purpose: for first, Hills are not so subject to the Morning Fogs, and infectious Mists, as lower Grounds are; besides, flat Lands do not so soon enjoy the Benefit of the Rising Sun, nor does it stay so long upon them in the Evening, by some Hours in the Day; for since this *solar* and generous *Plant* does above all things affect to be dry, especially after the Fruit begins to be formed, and approach to its Maturity; there is nothing more noxious to it, than at that Season to be infested with the cold and heavy Damps of these Foggs; and it is in that, as much as in any other thing, wherein other more southern Tracts have the Advantage of us, that these Enemies are dispersed, and scattered sooner than with us, and which therefore we must strive to encounter by the Advantages we have hitherto neglected; but which we may surmount by making choice of a more lofty Scituation.

CHAP.

CHAP. III.

How to prepare the Ground for the Plantation.

I Have already wished for a turfie Surface, and which has not been broken up, or sowed of a long time, and have alledged my Reasons for it: But now in *July*, when the Earth is very dry and combustible, plow up the *Swarth*, and when 'tis very crusty, dispose the Turfs in small Heaps, burn, and spread the Ashes over the Land, to be trenched in *December* or the *January* following. I advise you to lay your dryed Materials but in little Heaps, from an Observation which I have made in *Wiltshire*, and particularly the *Downs* of *Salsbury-Plain*, that where they congest too much together, the excessive Fire and Heat (which they require to reduce them to Ashes) over-burns the Earth, to the great Prejudice of those *Salts* and *Spirits* which a more moderate Fire would preserve from Evolition and flying away; an Instance of this we have in the *Charing* of *Wood* for *Coal*, the small Dust whereof is a powerful Ingredient to the improving of the Roots of Trees, moderately made use of.

The

The Ground thus prepared; when you begin to trench, contrive your Ranges so, as they may run thwart your Hill, that is, let the Ridges pass from East to West; my Reason is, because the *Vines* standing thus in Ranks, the *Rising* and *Setting* of the *Sun* will by this Means pass through the Intervals, which it would not do in the common Posture of *North* and *South*; for the *Sun* being low at its first and last Appearance above the *Horizon* (and at which time, by reason of our Foggs and Mists, we chiefly stand in need of his Assistance) those Rows which pass from *North* and *South*, will shade one the other, and so hinder this material Effect. If it be objected that *Vines* being so planted, loose that at Noon which they gain in the Morning and Evening; I reply, that the *Sun* at the *Season* of Ripening, is high enough for Rows of *Vines* of three foot distance, to shine upon, and dart its Beams even over the very *Plants*, without the least Interception; whereas upon its *Rising* or *Setting*, it would be almost totally eclipsed by the collateral Posture of the opposite Ranges.

CHAP.

CHAP. IV.

How to Plant the Sets.

THE Ground in this Order, prepare a Meaſure of three Foot, and by a Line ſtrained, dig the Earth a Foot deep or the ſingle *Spit*, cleanſing the Trench, and ſhoveling up the Crumbs that the Bottom be clean, and the Edges ſharp, which you muſt guide by your Meaſure, that ſo all the Trenches may be of an equal ſize. This done, fit your Plants, Layers or Roots, ſo pruned both Roots and Branches, that you leave not above two or three Eyes of the young Wood upon them, Then plant them in the Bottom of your Trenches, ſo as the Root may lye croſs them, and ſomewhat ſloaping on a ſtrait Line as near as may be gueſſed. In this Poſture, cover them three or four Inches with the Mould, and order it ſo, as the upper Part of your Plant be two or three Inches lower than the Ground, that when the Ridges come to be levell'd, the Top of your *Sets* may be even with the *Area*. Thus proceed to plant them at the diſtance of two Foot one from the other, that ſo the Ranges may have a yard Interval

terval between. This done, take long Dung or Litter, and ſtrow it in the Trenches, of a reaſonable thickneſs to cover the Earth, and preſerve the Roots from thoſe dry and piercing Winds which would otherwiſe infinitely prejudice them; this will likewiſe maintain them cold and freſh in *Summer*, till they have ſtruck and taken hold of their *Stations*: After this they will need no more for the preſent, but that you diligently Haw and cleanſe them from Weeds before they come to *Seeds*; and in this Labour of Hawing, work a little of the ſides of your Ridges with your Inſtrument, towards the Roots of your newly planted *Vines*, to comfort and eſtabliſh them. *This* Diagram *refers to the* other, *and* diſtance *of planting the* Sets.

CHAP. V.

How to Dreſs, Prune and Govern the Plantation.

THE firſt pruning of the new ſet *Vineyard* ſhall not begin before the *January* after, and then cut off all the *Shoots* as near as you can poſſibly, ſparing only

the ſtrongeſt and moſt vigorous to each Root, which you ſhould leave with two Eyes of young Wood; and ſo let them reſt till *May* the ſecond Year after planting, and then be ſure to clear the Roots of all collateral *Suckers*, which do but rob and exhauſt your *Sets*, and leave none, but what break out of thoſe two, or three Eyes of the young Wood above mentioned, continuing your Care to ſuppreſs the Weeds, and in your Hawing, to cheriſh the Roots of your Plants with ſome of your Ridge-earth, as you were taught in the former *Chapter*. And thus you ſhall alſo govern your *Vineyard* the third Year, cutting off all the *Shoots* very cloſe in the ſame Month, and ſparing only the ſtouteſt, which is next the Ground; yet ſo as you leave him not above three or four Eyes. This done, dig all your *Vineyard*, and lay it very level; but with great care, that in the Work you do not cut or wound any of the main Roots with your *Spade*; as for the younger Roots, it is not ſo material, for they will grow but the thicker. It is in this third Year that you may peradventure enjoy ſome Fruit of your Labour, which if anſwerable to your Hopes, will admoniſh you to provide for Props, which muſt be made of Hazle,

Aſh,

Aſh, or Oak, about four foot in length, of the thickneſs of a Broom-ſtick, which being conveniently applied to the North ſide of your Plant, you ſhall in *May* (rubbing off all the *Thieves* which ſprung from the Roots of the Plant, and leaving only ſuch as come from the Stem, and like to bear Fruit) bind up the *Shoots* of thoſe three Eyes which you were ordered leave as the moſt probable to be Bearers that Year, as in *June* you will diſcover. When the Fruit is of the ſize of Birding-ſhot, break of the Branches with your Hand, at the ſecond Joynt above the Fruit, and tye the reſt to the Prop: I ſay, you muſt break, not cut your *Vines*, becauſe Wounds made new with a Knife, or ſharper Inſtrument, are not ſo apt to heal; and therefore the *Seaſon* for this Work is in the very Heat of the day, when they are apt for *Conſolidation*, without Prejudice to the Fruit. But it is not regularly, till the fourth Year, that you can expect any ſtore of Fruit; when governing your *Vineyard*, as before you are directed, fail not of a due Proviſion of *Props* ſufficient for your whole *Plantation*.

CHAP. VI.

How to order and cultivate the Vineyard after the firſt four Years, till it needs renewing.

THE following Years after the firſt bearing, you will likely have three or four *Shoots* to every Plant. In *January*, therefore, or *December*, prune all away, ſave the ſtrongeſt, which you may leave for a Standard about four or five foot high, cutting the reſt very cloſe to the Body of the *Mother-plant*; (I mean ſuch as are ſmall and trifling Shoots) reſerving ſuch as you find about the bigneſs of an handſome Reed, to which you ſhall leave two or three Eyes next the Ground. Then apply a Prop to every of your *Vines*, and tye to them the *Maſter-Shoots*, which you were ordered to leave four foot high, with ſom tender *Oziers* about one foot from the Earth, bending the top of theſe Shoots to the next *Prop*, about two foot from the Ground, that ſo your *Ranks* may ſtand in form of *Arches*, whilſt the Eyes that you ſpared now in Dreſſing, ſhall the *May* following, be bound to the Props for the next years bearing, to the great Increaſe of your Fruit: Then in *May*, or the beginning

ginning of *June* (when the little *Raiſins* are of the bigneſs before mentioned) ſtop their ſecond Joynt above the Fruit, as you were there taught, but be careful to leave the ſtrongeſt Shoot to be the Standard Plant of the Year enſuing.

In *Auguſt*, when the Fruit begins to turn and ripen, break off ſuch Shoots as you ſhall find too thick upon thoſe you pruned in *May*; but this Work you muſt do with Diſcretion, and only ſo as to let in the Sun for the ripening of the over-ſhadowed Cluſters, which you ought to leave skreen'd with ſome of the Foliage, as well to preſerve your Fruit from the ſcorching of the Sun by day, as the *Dews* which fall in the Night, to both whoſe Invaſions it is obnoxious.

And now obſerve, that the Standards you laſt tied to the *Props* at a foot high, and whoſe Tops were bent to be next, will the following Year be grown old Wood: In the firſt Pruning Seaſon therefore, or *January* after, remember to cut them cloſe to the Ground, ſupplying the Places with the ſtrongeſt Shoot of young Wood, which you left four foot high for the purpoſe, and which you muſt order as you have been taught the year before; pruning the reſt at the very Earth, and

leaving two Eyes to each of the ſtrongeſt Shoots, as is there rehearſed: And now give your *Vineyard* an ordinary Digging with the ſame Care of the Maſter-roots, and till the Seaſon of this Work, you may permit your Props to ſtand.

We the more inſiſt upon an early Pruning, to hinder their Bleeding; though ſome are of Opinion, that this Superfluity of *Vines*, preſerving the young and forward Shoots the backwarder in *April*, prevents the Blaſts of *May*; for this Cauſe many will not cut their Plants till *March*, but they ſpend too much of their Vigor in theſe late Amputations, and are as much in danger of blaſting for want of competent ſtrength to ſupport the tender Shoots; whereas pruned in *November*, or the following Month, they never bleed, but being cut before the riſing of the Sap, their Wounds become hard and dry, and the Spirits of the Plant kept in, makes them break out the more vigorouſly at the Eyes, furniſhing the Branches with proud and turgid Buds.

CHAP.

CHAP. VII.

How, and when to manure your Vineyard *with Compoſt.*

WHen through often ſtirring, you find your *Vineyard* poor (which the Weakneſs of your Crop will ſoon diſcover) prune your Vines as you are inſtructed, and ſpread good rotten Dung mixt with Lime, over the whole Ground; let this lye a full Winter, that the Vertue of it may be waſhed into the Earth; and this way of Stercoration is infinitely to be preferr'd before the Digging and mingling it with your Mould: But if you will have it in Perfection, lay your Material in a large Heap, in ſome convenient Place near your *Vineyard:* A Layer of freſh and natural Earth, taken from the Surface, and another of Dung a pretty deal thicker; then a Layer of Earth again, and ſo ſucceſſively, mingling a Load of Lime to every ten Loads of Dung, will make an admirable Compoſt for the purpoſe: But your Magazine will require the Maturity of two or three Years, and to be covered with the former qualified Earth, and ſomewhat ſhaded, ſo as neither the Sun r

much draw from it, nor the violent Rains, too much dilute it.

With this Compoſition, after you have (as we adviſed) pruned your Vines (for which the Months of *January* and *February* may be allowed) dung your whole *Vineyard*; about thirty Loads I ſuppoſe may well dreſs an Acre; but lay and ſpread it equally, and then you may turn it in with a ſlight Digging, but not too deep; and ſhall in a ſhort time find it as light and tractable as the freſheſt Earth, which property we aſcribe to the Lime. When this is done, re-eſtabliſh your *Props*, and with your Foot tread the Earth cloſe to the Roots, to defend their Fibers from the dry Winds of *March*, which will even penetrate the looſer Mold; but this Work ſhould be performed in a dry, not in a wet Seaſon, leſt the Earth bind too faſt, and for other obvious Reaſons.

And thus I have ſhewed how *Vineyards* in *England* may be planted, governed, and perpetuated with undoubted Succeſs, omitting the leſs material Curioſities to the larger *Volumes*, and thoſe who have more Leaſure (I fear) than Skill.

TO

TO THE READER.

LET *the* Reader *be pleased to take notice, that I have not only endeavoured to furnish all Lovers of these Plantations with the best Instructions I am able, concerning the Choice and Propagation of* Vines; *but my self also with so plentiful a Stock of* Sets *and* Plants *of all those Sorts, which I chiefly recommend, that those who have a Desire to store their* Grounds, *may receive them of me at very reasonable Rates.*

Mr. ROSE,

YOU *require of me some Directions concerning making and ordering of* Wines, *to compleat and adorn your* Vineyard: *I send you in this Paper the most material things which I have at any time gathered and observed; subject nevertheless to the* Animadversions *of the more Experienced, and therefore you will do your self Right to converse with others (more versed in this Argument) before you annex it to your Book.*

J. Evelyn.

THE VINTAGE.

GAther your *Grapes* when very plump, and tranſparent, which is when the Seeds or Stones come forth black and clear, not viſcous or chammy; that the *Stalks* begin to ſhrivel at the Part next the Branch, which is a ſign it has done feeding. *Grapes* therefore cannot be over-ripe, and where they make the beſt Wines, the Cluſters hang till they are almoſt waſted, and the *Stalks* near quite dry; as in *Candia* and *Greece*, and even in *France*, they ſtay till the Leaf be ready to drop; nor do they much impair, though Froſt or Rain do frequently ſurprize them, provided it prove dry one Fortnight before gathering time.

It is beſt to cut, and not pull them from the Vine in the Moons Decreaſe, and to put them in Baskets, each ſort apart, taking only the beſt ripe, clean, and unbruiſed.

In moſt Places they tread them with their naked Feet in a *Vat*, pierced full of Holes at the Bottom, through which the Liquor runs into a Keeler, placed under it; but 'tis better to void it as 'tis preſſed out;

out; becauſe it is found to carry with it too much of the Trash and groſſer Parts: Others heap in ſo many, that the very weight of the Bunches preſs themſelves; and thus is that rare *Lachrymæ* made, which is not obnoxious to that ſurcharge of Tincture and Harſhneſs which the preſſed Wines commonly betray.

If you would make Claret, let it remain with the Mark or Husks, till the Tincture be to your Liking: But the White are tunn'd immediately, as ſoon as bruiſed, where they perfect their Fermentation and Working. The beſt Courſe is to ſink a Basket into the preſſed Mark, and ſo to ſeparate the Muſt from the Husks, and take out the pure Liquor only; the reſt will remain behind, ſubſide, and ſink to the bottom of the Veſſel, and may ſerve for Claret, or a ruder Wine.

When the White is tunn'd, cloſe it immediately, and very accurately, fear not your Veſſel, if well made, ſince the force of the working (which may poſſibly continue nine or ten days) will not violate it, as ſome imagine; and therefore imprudently leave the Bung-hole open, to the utter loſs of its *Spirits*; to prevent which therefore, at the filling, leave half a foot or more void, and for Claret ſomewhat above, which

repleniſh

repleniſh at ten Days end (when the Fury of working is over) with ſome proper Wine that will not provoke it to Motion again. This Proceſs muſt be frequently repeated if need require; for new Wine will ſpend and waſte ſomewhat, till it be perfect; yea, even to the very Spring, as far as *April*, leaving the more *Fæculent* and groſer Parts in the firſt.

This is the manner of *Languedoc*, and *Southern Parts* of *France*; but about *Paris* (which is the neareſt in Conſtitution to our Country) they permit the *Marc* to abide in the *Muſt* two days, and as many Nights for *White-Wine*, and at the leaſt, a Week for their *Clarets*.

Some preſs their *White Grapes* by themſelves, and afterwards mix them; and yet even *Red Grapes* will make a *White Wine*, if timely freed of the Husk; but the Colour follows the Nature of the Husk, and muſt therefore be treated accordingly as to the Period of receiving Tincture by frequent taſting it, and Experiment, till it be your Eye and Palats liking. But in this Interim (leſt too much *Spirits* ſhould evaporate) let an exact Cover of Wood (made like the lid of a round Box) be fitted to your *Vat*, and to render it the cloſer, aſſiſt it with a Linnen Cloth, that it may be exactly

actly juſt, drawing out your *Muſt* by a *Spigot* at the bottom of the Veſſel. In ſhort (to avoid the many Inconveniences which happen to Wines by permitting them to abide too long macerating the Husks) it is better to daſh it with a little Art, by mingling ſome Red, or other Wine naturally charged, then adventure the ſpoiling of the Whole, for this only Circumſtance, there being very few natural Wines, but what have this Aſſiſtance, not to call it Adulteration.

In *Italy* they put the *Husks* and *Stones* together into that which is preſſed, and ſo let it work a Fortnight, and then add a third part of Water, to render it leſs heady and ſtrong; but our Wines will by no means ſupport this Dilution. In ſome Parts of *France* they Tun it when it has wrought in the Keelers, filling up (as we deſcribed) what works out the firſt three or four days, with what they ſqueeze from the Husks, which ſome think very practicable with us.

Whileſt this Working and Filling continues, cloſe up carefully the North Windows (if any) of your Cellar, leſt it ſowr your Liquor; and about the Expiration of *March*, ſtop your Veſſel for good and all. Some repleniſh their working Wines with Water

Water only, especially the last time; provided it exceed not a quart in a large quantity: Others roll their Casks about the Cellar to blend with the Lees, and after few days Re-settlement, rack it off with great Improvement, about the same season.

When now your *Must* is Tunn'd, press your *Mare*; this, though no delicate Drink, will yet keep long, and is proper to mingle with other, and give it the Body you desire. Others prefer the casting a convenient quantity of Fountain Water on the Husks as soon as the best Wine is trodden, or forced out and tunn'd; and there let it colour, drawing and supplying it by degrees, as long as Tincture, Taste and Virtue remains good. Be very careful to empty the Vat of the Husk as soon as ever your Water or Mixture is drawn, lest it give such a Tang to your Vat, as you can never free it of it again; and therefore by all means I advise you to have two Vessels, that one of them alone may be destin'd to this Employment of mixing your Wines.

The best Expedient to multiply Wine, is (when all is said) to fill your Vat with whole Grapes or Clusters, and three or four days after, to draw out the *Must*, which will run off it self into a Vessel placed

ced by the Vat, and well ſtopped: Afterwards tread the Grapes, pouring in a good quantity of Water, and then immediately adding the *Muſt* that you before reſerved to work and ferment together. This is eſteemed of all other the moſt approved way, and may promiſe a reaſonable good *Wine*, and fair ſucceſs.

To Purifie Wine.

PUT it into your Veſſel the Plainings or Chips of green Beech, the Rind carefully peel'd off; but firſt, boyl them in clear *Water* about an hours ſpace to extract their Rankneſs; then dry them perfectly well in the Sun or an Oven: Leſs than one Buſhel of Chips is ſufficient to Fine an whole Tun of *Wine*; and it will ſet your *Wine* in a gentle working, and purifie it in twenty four hours, giving it a good and agreeable Flavor.

Theſe Chips may be waſhed again, and will ſerve the better upon the like Occaſion, and even till they are almoſt conſumed. Let your Chips be plain'd off as long, and large as you can get them, and put them in at the Bung-hole.

Laſt-

Laſtly, Some dulcorate and ſweeten their Wines (to prevent Harſhneſs) with Raiſins of the Sun, trodden into the Vat, and perhaps to good purpoſe, a little plumped before; or boyling half the *Muſt* in the Veſſel a good hour, and ſcumming it, Tun it up hot with the other.

About *April* you may pierce your Wine to drink, *&c.*

I could dilate much more upon all theſe Particulars, but theſe Rules are plain and eaſie, and more would be but ſuperfluous. Diſpoſe therefore of them as you think fit.

By *Muſt*, they ſignifie the newly preſſed Liquor, whilſt it ferments or remains in the Vat, and before it is Tunn'd.

By *Marc*, is meant the Husks of the Grapes when the Liquor is expreſſed.

Note, That ſome inſtead of Treading, ſqueeze the Bunches betwixt their Hands; others Preſs them in an Engine like a Cedar-preſs, putting the Cluſter into a Raiſin-frail, or Bag of Hair-cloth.

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FINIS.

THE
Engliſh VINEYARD,
VINDICATED;

By *JOHN ROSE*,

Gardiner to His

MAJESTY,

AT HIS

ROYAL GARDEN

IN

St. JAMES's.

BODLEIAN LIBRARY

Formerly *Gardiner* to her Grace the Dutcheſs of *Somerſet*.

With an Addreſs, Where the beſt *Plants* are to be had at eaſie Rates.

London, Printed by *T. B.* for *B. Took*, and are to be ſold by *John Taylor* at the Ship in St. *Paul's Church-Yard*, 1691.

TO THE

KINGS

Moſt Sacred

MAJESTY.

May it pleaſe your Majeſty,

BEing by Your *Majeſty*'s Grace and Favour, advanced to the Supreameſt Glory of our Profeſſion, which is to be qualified Your *Majeſty*'s *Gardiner*; I thought it moſt agreeable to my Duty, to to render Your *Majeſty* this Account of my Labour, and do ſupplicate as well Your gracious Acceptance of what I offer, as Your Pardon for my Preſumption; if at leaſt the ſhortneſs of the Diſcourſe, or the Meanneſs of the

Author may bring it any prejudice; when the great *Augustus* was pleased that *Caius Valgius*'s Book of a few *Herbs*, and *Mæcenas*, that a Pamphlet concerning the Nature of *Onions* only, should be inscribed to them: *Sir*, I dedicate the Prince of Plants to the Prince of Planters, Your *Majesty*: This *Royal Title*, as Your *Majesty*'s great Affection, and Encouragement to all that is truly Magnificent and Emolumental in the *Culture* of Trees and Fruit, has worthily acquired; so has it given Instance to thousands of Your *Majesty*'s Subjects, whose Glory it is to Transcribe after Your great Example, for the good of the Ages to come.

I know Your Majesty can have no great Opinion of our *English Wines*, as hitherto they have been ordered; but as I perswade my self, it is not altogether from the Defect of the Climate, at least, not

not in all Places alike; nor, I am sure, of the Industry of Your *Majesty*'s Subjects; but in somewhat else, which I endeavour to encounter in these few Papers; so, if by Your *Majesty*'s Gracious Acceptance of the *Essay*, Gentlemen shall be encouraged to plant those sorts of *Vines* which there recommend, and to *Cultivate* them by my *Direction*; that precious Liquor may haply once again recover its just Estimation, be the Product of Your *Majesty*'s *Dominions*, and answer the Ambition of

May it please Your Majesty,

Your Majesty's most Obedient

Subject and Servant,

JOHN ROSE.

THE

THE PREFACE, OR, OCCASION OF THIS DISCOURSE.

BEing one Day refreshing my self in the Garden at Essex-house, and amongst other things, falling in discourse with Mr. Rose, then Gardiner to her Grace the Dutchess of Somerset, about Vines, and particularly the Cause of the Neglect of Vineyards of late in England; he reasoned so pertinently upon that Subject (as indeed he does upon all things which concern his Hortulan Profession) that conceiving how greatly it might oblige many worthy and ingenious Persons, Lovers of Plantations, and of the noblest Parts of it; I was easily perswaded to gratifie his modest and charitable

charitable Inclinations, to have them communicated to the World. The Matter therefore of the ensuing Discourse being totally his, receives from me only its Form, and the putting of his Conceptions together; which I have dressed up in as rural a Garb as I thought might best become, and recommend them for Practice. I have turned over many, both late and ancient Books (far exceeding this in Bulk) pretending to direct us in our Choice of the Fruit, and the Planting of Vineyards: *But I do ingenuously profess, that none of them have appeared to me more rational, and worthy our Intimation, than these short* Observations *of Mr.* Rose's, *and which I so much the more Value, as I consider them the native Production of his own Experience, without obtruding any thing upon the Reputation of others, which is now become the most pernicious* Impostor, *that flatters us into so many Mistakes and Errors; whilst Men follow such Directions as they meet withal in* Print, *or from some* Monsieurs *new come over, who think we are as much obliged to follow their* Mode *of* Gardening, *as we do that of their* Garments, *till we become in both ridiculous. I might here add something of Ostentation, by deducing the* Pedigree of Vineyards *from the great* Oriental Patriarch *of them to this day; but it will be of more Encouragement to us, when*

when we ſhall conſider how frequently they were heretofere planted in this Country of ours, as they ſtill continue to be in Places of the very ſame Latitude *abroad; ſo as the ſtrange Decay of them amongſt us for theſe latter Ages, muſt needs proceed from no other* Cauſe *than that of our own Neglect, and the common* Viciſſitude *of things. We behold it in that of* Timber *to our Grief, and the ſeveral (almoſt loſt)* Species *of ſome: Why have we not as goodly* Maſts *for our* Ships *as our neighbour Countries? Why is the* Elme, *the* Walnut, *and the* Cheſtnut *ſo decayed and rare amongſt us, more than formerly they were?* Sylva. *But of this I have elſe where given an* * *Account more at large. The* Vineyard *is now before you.*

Philocepos.

THE *English* VINEYARD, VINDICATED.

CHAP. I.

Of the ſeveral ſorts of Vines, *and what* Grapes *do beſt accommodate with our* Climate *in* England.

UPon long and diligent Obſervation of the *Species*, I do chiefly recommend theſe following to be the moſt proper, and natural for the Curious in our Country to exerciſe their Induſtries upon, as from whence they may promiſe themſelves a Recompence worthy of their Expectations.

1. The ſmall *Black Grape*, by ſome called the *Cluſter Grape*, a *Precoce* and early ripe Fruit.

2. The White *Muſcadine*, early ripe alſo, and a well known Grape.

3. The

3. The *Parſly grape*, ſo denominated from the Shape and Indentures of the Leaf; it bears ſomewhat a ſmaller Raiſin or Berry, but it is of a brisk and delicious Taſte, mature betimes.

4. The *Muſcadella*, a white Grape, not ſo big as the *Muſcadine*, though as ſoon ripe.

5. The *Frontiniaque*, both white and red.

6. A new *White Grape*, ripe before the *Muſcadines*, which I found in His Majeſty's Garden in St *James's* with a red Wood, and a dark green Leaf: it ripens as ſoon in Standard as againſt ſome Walls, and is a cloſer Bunch than the *Muſcadine*. Theſe are the Kinds which I prefer before any other for the ſtoring of a Vineyard, although there are ſeveral other ſorts which I paſs by, as not ſo applicable to our Deſign, though very worthy of the Curious, and thoſe who affect Variety, becauſe they will require the artificial Reflection, and Aſſiſtance of Walls, to bring them to maturity.

CHAP.

CHAP. II.

Of the Soil and Situation of a Vineyard in England.

LET Election be made of a light ſandy Ground; if it be a little ſtoney upon the Surface, it is not to be rejected; and for its Situation, I would chuſe that ſide, or Declivity of an Hill lying to the South, or Southweſt, which if favoured with other Hills ſomewhat higher, or Woods on the North and Eaſt, would be ſo much the better for the breaking the Severity of thoſe pinching Quarters: This light Soil having a Bottom of Chalk or Gravel, under a Surface of two Foot in depth, and free from Springs, cannot be too hot or dry; provided it be not addicted to Heat, for commonly nothing grows kindly where that is apt to o're-ſpread; but if given to Brambles, it is a promiſing ſign, and infinitely to be preferred before the other; for moſt confident I am (nor do I ſpeak it upon Conjecture only) that there is no Plant whatſoever ſo connatural to the Vine for Soil and Situation as this repent, and humble Shrub: Theſe who ſhall pleaſe to take notice of the Places in which

which Brambles moſt flouriſh, which are for the moſt part in the drieſt Banks, hilly, ſtony and hot Places, will eaſily infer how much they reſemble the *Vine* in this particular. True it is, they will alſo come up in wettiſh and moiſt Places alſo; but it is in the other where they grow large and ſtrong, bear goodly Berries, and in moſt plenty: Nor that I would hereby adviſe any to plant their Vines amongſt the Brambles; but thoſe Places well grubb'd and trenched, are not to be rejected, becauſe they commonly thrive in ſuch Grounds as are apt for *Vines*, and where I would make Choice of a Spot to plant a *Vineyard* in.

That I have inſiſted on this Remark, and of having a Chalky or Gravelly Bottom, is from much Experience, having never found, but that in ſuch hard, ſtony, or chalky Ground (provided it were not loamy), Vines do exceedingly flouriſh, eſpecially if the Land have lain a good while in repoſe, and not of many Years exhauſted by the Plough, where the green Swarth covers thoſe gentle Riſings amongſt the Downs, not too much expoſed to the Rudeneſs of the Weather. Nor are Gentlemen to be therefore deterred, becauſe this late Age has neglected the

Planting

Planting of *Vineyards*, that therefore it is to no purpose now to begin, since the Discouragement has only proceeded from their Mis-information on this material Article of the Choice of Soil and Situation, whilst giving ear to our Forreign Gardens coming here into *England*, they took up those Rules which they saw to be most practised in Countries of so little affinity with ours, and without having that due Consideration of the *Climate*, which is so necessary and behoveful to Plantations of this Nature: Hence, they for the most part, made continual Choice of our best and richest Land, without regard of other Circumstances, not considering that the deepness and fatness of the Earth contributes more to the Luxury of the Branches, Amplitude of Leaves, and Precipitation of the Roots, than to the just and natural Stature of the *Stem*, Plenty and Excellency of the Fruit, for which alone these *Plantations* are desirable. In sandy or loamy Land, *Vines* indeed grow more abundantly, than where the Sand, Gravel, or Chalk are Ingredients, whose Surface of Mould is not so profound, a foot and a half being sufficient; but this Rock of Chalk and Gravel does in the Interim hinder the Root from going too deep, forceing

ing it to spread the more towards the top, by which means the tender and fiberous Roots receive the natural, sweet and benign Showers, Dews, and Influences, which impart both Life, and Pregnancy to these Noble *Plantations*: by this they receive the cherishing Warmth of the *Sun*, impregnated with a certain *volatile Salt*, which produced near the Surface of the Earth only, is drunk in by the delicate Pores and Apertures of the latent Roots, whilst the deeper buried, depriv'd of these prolifical Advantages, grow only fertile in watery and insipid Leaves, or Branches without Fruit; the Mould or *Matrix* in which they lye, being altogether sluggish and unactive for want of Heat, and the *Prolific* Embraces of the *Sun*. Hence it is we find so many *Vines*, though plentiful of *Branches*, so thin of Joynts, and those even of the same kind, planted in better Ground, as thick of Knots as a Mans Finger is of Joynts, from whence those Shoots are produced, which our *English Vigneron* should preserve at Pruning time to set his Fruit, and expect his Vintage.

But to return to the Scituation again. Though *Land* should be so qualified as we have described it for the Soil; yet if it have not also that Declivity and Aspect we mentioned,

mentioned, it cannot be so fit for our purpose: for first, Hills are not so subject to the Morning Fogs, and infectious Mists, as lower Grounds are; besides, flat Lands do not so soon enjoy the Benefit of the rising Sun, nor does it stay so long upon them in the Evening, by some Hours in the Day; for since this *solar* and generous *Plant* does above all things affect to be dry, especially after the Fruit begins to be formed, and approach to its Maturity; there is nothing more noxious to it, than at that Season to be infested with the cold and heavy Damps of these Foggs; and it is in that, as much as in any other thing, wherein other more southern Tracts have the Advantage of us, that these Enemies are dispersed, and scattered sooner than with us, and which therefore we must strive to encounter by the Advantages we have hitherto neglected; but which we may surmount by making choice of a more lofty Scituation.

CHAP.

CHAP. III.

How to prepare the Ground for the Plantation.

I Have already wished for a turfie Surface, and which has not been broken up, or sowed of a long time, and have alledged my Reasons for it: But now in *July*, when the Earth is very dry and combustible, plow up the *Swarth*, and when 'tis very crusty, dispose the Turfs in small Heaps, burn, and spread the Ashes over the Land, to be trenched in *December* or the *January* following. I advise you to lay your dryed Materials but in little Heaps, from an Observation which I have made in *Wiltshire*, and particularly the *Downs* of *Salsbury-Plain*, that where they congest too much together, the excessive Fire and Heat (which they require to reduce them to Ashes) over-burns the Earth, to the great Prejudice of those *Salts* and *Spirits* which a more moderate Fire would preserve from Evolition and flying away; an Instance of this we have in the *Charing* of *Wood* for *Coal*, the small Dust whereof is a powerful Ingredient to the improving of the Roots of Trees, moderately made use of.

The

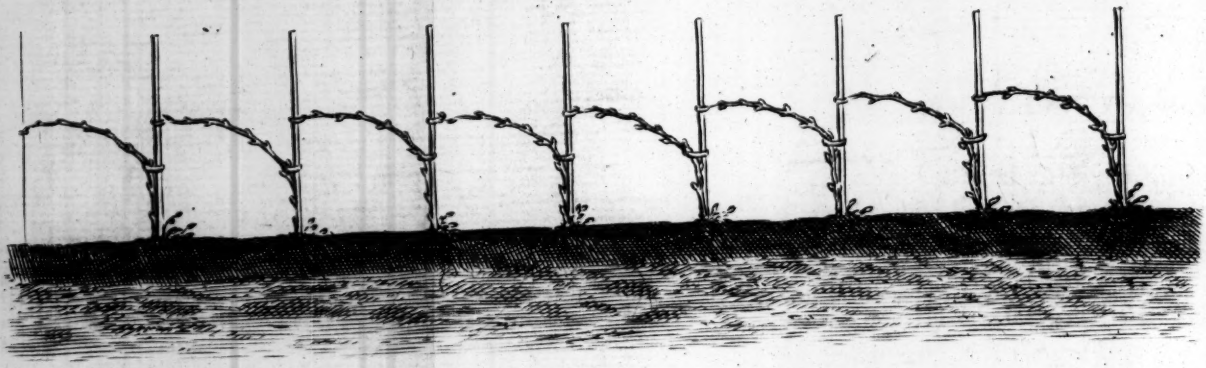
The Ground thus prepared; when you begin to trench, contrive your Ranges so, as they may run thwart your Hill, that is, let the Ridges pass from East to West; my Reason is, because the *Vines* standing thus in Ranks, the *Rising* and *Setting* of the *Sun* will by this Means pass through the Intervals, which it would not do in the common Posture of *North* and *South*; for the *Sun* being low at its first and last Appearance above the *Horizon* (and at which time, by reason of our Foggs and Mists, we chiefly stand in need of his Assistance) those Rows which pass from *North* and *South*, will shade one the other, and so hinder this material Effect. If it be objected that *Vines* being so planted, loose that at Noon which they gain in the Morning and Evening; I reply, that the *Sun* at the *Season* of Ripening, is high enough for Rows of *Vines* of three foot distance, to shine upon, and dart its Beams even over the very *Plants*, without the least Interception; whereas upon its *Rising* or *Setting*, it would be almost totally eclipsed by the collateral Posture of the opposite Ranges.

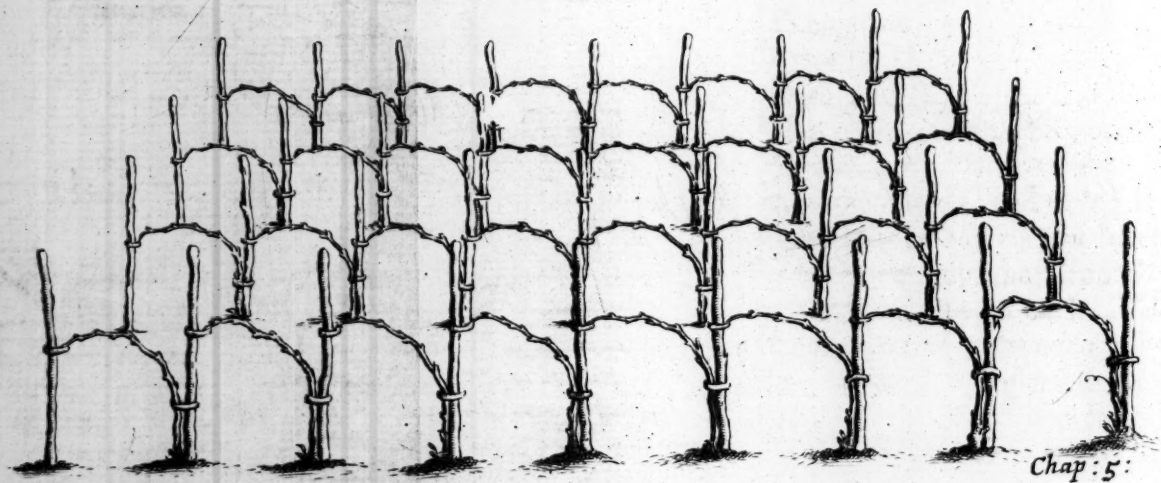
CHAP.

CHAP. IV.

How to Plant the Sets.

THE Ground in this Order, prepare a Meaſure of three Foot, and by a Line ſtrained, dig the Earth a Foot deep or the ſingle *Spit*, cleanſing the Trench, and ſhoveling up the Crumbs that the Bottom be clean, and the Edges ſharp, which you muſt guide by your Meaſure, that ſo all the Trenches may be of an equal ſize. This done, fit your Plants, Layers or Roots, ſo pruned both Roots and Branches, that you leave not above two or three Eyes of the young Wood upon them, Then plant them in the Bottom of your Trenches, ſo as the Root may lye croſs them, and ſomewhat ſloaping on a ſtrait Line as near as may be gueſſed. In this Poſture, cover them three or four Inches with the Mould, and order it ſo, as the upper Part of your Plant be two or three Inches lower than the Ground, that when the Ridges come to be levell'd, the Top of your *Sets* may be even with the *Area*. Thus proceed to plant them at the diſtance of two Foot one from the other, that ſo the Ranges may have a yard Interval





terval between. This done, take long Dung or Litter, and ſtrow it in the Trenches, of a reaſonable thickneſs to cover the Earth, and preſerve the Roots from thoſe dry and piercing Winds which would otherwiſe infinitely prejudice them; this will likewiſe maintain them cold and freſh in *Summer*, till they have ſtruck and taken hold of their *Stations*: After this they will need no more for the preſent, but that you diligently Haw and cleanſe them from Weeds before they come to *Seeds*; and in this Labour of Hawing, work a little of the ſides of your Ridges with your Inſtrument, towards the Roots of your newly planted *Vines*, to comfort and eſtabliſh them. *The* Diagram *refers to the* other, *and* diſtance *of planting the* Sets.

CHAP. V.

How to Dreſs, Prune and Govern the Plantation.

THE firſt pruning of the new ſet *Vineyard* ſhall not begin before the *January* after, and then cut off all the *Shoots* as near as you can poſſibly, ſparing only

the ſtrongeſt and moſt vigorous to each Root, which you ſhould leave with two Eyes of young Wood; and ſo let them reſt till *May* the ſecond Year after planting, and then be ſure to clear the Roots of all collateral *Suckers*, which do but rob and exhauſt your *Sets*, and leave none, but what break out of thoſe two, or three Eyes of the young Wood above mentioned, continuing your Care to ſuppreſs the Weeds, and in your Hawing, to cherish the Roots of your Plants with ſome of your Ridge-earth, as you were taught in the former *Chapter*. And thus you ſhall alſo govern your *Vineyard* the third Year, cutting off all the *Shoots* very cloſe in the ſame Month, and ſparing only the ſtouteſt, which is next the Ground; yet ſo as you leave him not above three or four Eyes. This done, dig all your *Vineyard*, and lay it very level; but with great care, that in the Work you do not cut or wound any of the main Roots with your *Spade*; as for the younger Roots, it is not ſo material, for they will grow but the thicker. It is in this third Year that you may peradventure enjoy ſome Fruit of your Labour, which if anſwerable to your Hopes, will admoniſh you to provide for Props, which muſt be made of Hazle,

Aſh,

Ash, or Oak, about four foot in length, of the thickness of a Broom-stick, which being conveniently applied to the North side of your Plant, you shall in *May* (rubbing off all the *Thieves* which sprung from the Roots of the Plant, and leaving only such as come from the Stem, and like to bear Fruit) bind up the *Shoots* of those three Eyes which you were ordered leave as the most probable to be Bearers that Year, as in *June* you will discover. When the Fruit is of the size of Birding-shot, break of the Branches with your Hand, at the second Joynt above the Fruit, and tye the rest to the Prop: I say, you must break, not cut your *Vines*, because Wounds made new with a Knife, or sharper Instrument, are not so apt to heal; and therefore the *Season* for this Work is in the very Heat of the day, when they are apt for *Consolidation*, without Prejudice to the Fruit. But it is not regularly, till the fourth Year, that you can expect any store of Fruit; when governing your *Vineyard*, as before you are directed, fail not of a due Provision of *Props* sufficient for your whole *Plantation*.

CHAP. VI.

How to order and cultivate the Vineyard after the first four Years, till it needs renewing.

THE following Years after the first bearing, you will likely have three or four *Shoots* to every Plant. In *January*, therefore, or *December*, prune all away, save the strongest, which you may leave for a Standard about four or five foot high, cutting the rest very close to the Body of the *Mother-plant*; (I mean such as are small and trifling Shoots) reserving such as you find about the bigness of an handsome Reed, to which you shall leave two or three Eyes next the Ground. Then apply a Prop to every of your *Vines*, and tye to them the *Master-Shoots*, which you were ordered to leave four foot high, with som tender *Oziers* about one foot from the Earth, bending the top of these Shoots to the next *Prop*, about two foot from the Ground, that so your *Ranks* may stand in form of *Arches*, whilst the Eyes that you spared now in Dressing, shall the *May* following, be bound to the Props for the next years bearing, to the great Increase of your Fruit: Then in *May*, or the beginning

ginning of *June* (when the little *Raisins* are of the bigness before mentioned) stop their second Joynt above the Fruit, as you were there taught, but be careful to leave the strongest Shoot to be the Standard Plant of the Year ensuing.

In *August*, when the Fruit begins to turn and ripen, break off such Shoots as you shall find too thick upon those you pruned in *May*; but this Work you must do with Discretion, and only so as to let in the Sun for the ripening of the over-shadowed Clusters, which you ought to leave skreen'd with some of the Foliage, as well to preserve your Fruit from the scorching of the Sun by day, as the *Dews* which fall in the Night, to both whose Invasions it is obnoxious.

And now observe, that the Standards you last tied to the *Props* at a foot high, and whose Tops were bent to be next, will the following Year be grown old Wood: In the first Pruning Season therefore, or *January* after, remember to cut them close to the Ground, supplying the Places with the strongest Shoot of young Wood, which you left four foot high for the purpose, and which you must order as you have been taught the year before; pruning the rest at the very Earth, and

leaving two Eyes to each of the ſtrongeſt Shoots, as is there rehearſed: And now give your *Vineyard* an ordinary Digging with the ſame Care of the Maſter-roots, and till the Seaſon of this Work, you may permit your Props to ſtand.

We the more inſiſt upon an early Pruning, to hinder their Bleeding; though ſome are of Opinion, that this Superfluity of *Vines*, preſerving the young and forward Shoots the backwarder in *April*, prevents the Blaſts of *May*; for this Cauſe many will not cut their Plants till *March*, but they ſpend too much of their Vigor in theſe late Amputations, and are as much in danger of blaſting for want of competent ſtrength to ſupport the tender Shoots; whereas pruned in *November*, or the following Month, they never bleed, but being cut before the riſing of the Sap, their Wounds become hard and dry, and the Spirits of the Plant kept in, makes them break out the more vigorouſly at the Eyes, furniſhing the Branches with proud and turgid Buds.

CHAP.

CHAP. VII.

How, and when to manure your Vineyard *with Compost.*

WHen through often stirring, you find your *Vineyard* poor (which the Weakness of your Crop will soon discover), prune your Vines as you are instructed, and spread good rotten Dung mixt with Lime, over the whole Ground; let this lye a full Winter, that the Vertue of it may be washed into the Earth; and this way of stercoration is infinitely to be preferr'd before the Digging and mingling it with your Mould: But if you will have it in Perfection, lay your Material in a large Heap, in some convenient Place near your *Vineyard*: A Layer of fresh and natural Earth, taken from the Surface, and another of Dung a pretty deal thicker; then a Layer of Earth again, and so successively, mingling a Load of Lime to every ten Loads of Dung, will make an admirable Compost for the purpose: But your Magazine will require the Maturity of two or three Years, and to be covered with the former qualified Earth, and somewhat shaded, so as neither the Sun too

much draw from it, nor the violent Rains, too much dilute it.

With this Composition, after you have (as we advised) pruned your Vines (for which the Months of *January* and *February* may be allowed) dung your whole *Vineyard*; about thirty Loads I suppose may well dress an Acre; but lay and spread it equally, and then you may turn it in with a slight Digging, but not too deep; and shall in a short time find it as light and tractable as the freshest Earth, which property we ascribe to the Lime. When this is done, re-establish your *Props*, and with your Foot tread the Earth close to the Roots, to defend their Fibers from the dry Winds of *March*, which will even penetrate the looser Mold; but this Work should be performed in a dry, not in a wet Season, lest the Earth bind too fast, and for other obvious Reasons.

And thus I have shewed how *Vineyards* in *England* may be planted, governed, and perpetuated with undoubted Success, omitting the less material Curiosities to the larger *Volumes*, and those who have more Leasure (I fear) than Skill.

TO

TO THE READER.

LET the Reader *be pleased to take notice, that I have not only endeavoured to furnish all Lovers of these Plantations with the best Instructions I am able, concerning the Choice and Propagation of* Vines; *but my self also with so plentiful a Stock of* Sets *and* Plants *of all those Sorts, which I chiefly recommend, that those who have a Desire to store their* Grounds, *may receive them of me at very reasonable Rates.*

Mr. ROSE,

YOU *require of me some Directions concerning making and ordering of* Wines, *to compleat and adorn your* Vineyard: *I send you in this Paper the most material things which I have at any time gathered and observed; subject nevertheless to the* Animadversions *of the more Experienced, and therefore you will do your self Right to converse with others (more versed in this Argument) before you annex it to your Book.*

J. Evelyn.

THE VINTAGE.

GAther your *Grapes* when very plump, and transparent, which is when the Seeds or Stones come forth black and clear, not viscous or clammy; that the *Stalks* begin to shrivel at the Part next the Branch, which is a sign it has done feeding. *Grapes* therefore cannot be over-ripe, and where they make the best Wines, the Clusters hang till they are almost wasted, and the *Stalks* near quite dry; as in *Candia* and *Greece*, and even in *France*, they stay till the Leaf be ready to drop; nor do they much impair, though Frost or Rain do frequently surprize them, provided it prove dry one Fortnight before gathering time.

It is best to cut, and not pull them from the Vine in the Moons Decrease, and to put them in Baskets, each sort apart, taking only the best ripe, clean, and unbruised.

In most Places they tread them with their naked Feet in a *Vat*, pierced full of Holes at the Bottom, through which the Liquor runs into a Keeler, placed under it; but 'tis better to void it as 'tis pressed out;

out; because it is found to carry with it too much of the Trash and grosser Parts. Others heap in so many, that the very weight of the Bunches press themselves; and thus is that rare *Lachryme* made, which is not obnoxious to that surcharge of Tincture and Harshness which the pressed Wines commonly betray.

If you would make Claret, let it remain with the Mark or Husks, till the Tincture be to your Liking. But the White are tunn'd immediately, as soon as bruised, where they perfect their Fermentation and Working. The best Course is to sink a Basket into the pressed Mark, and so to separate the Must from the Husks, and take out the pure Liquor only; the rest will remain behind, subside, and sink to the bottom of the Vessel, and may serve for Claret, or a ruder Wine.

When the White is tunn'd, close it immediately, and very accurately, fear not your Vessel, if well made, since the force of the working (which may possibly continue nine or ten days) will not violate it, as some imagine; and therefore imprudently leave the Bung-hole open, to the utter loss of its *Spirits*; to prevent which therefore, at the filling, leave half a foot or more void, and for Claret somewhat above, which

replenish

repleniſh at ten Days end (when the Fury of working is over) with ſome proper Wine that will not provoke it to Motion again. This Proceſs muſt be frequently repeated if need require; for new Wine will ſpend and waſte ſomewhat, till it be perfect; yea, even to the very Spring, as far as *April*, leaving the more *Faculent* and groſer Parts in the firſt.

This is the manner of *Languedoc*, and *Southern Parts* of *France*; but about *Paris* (which is the neareſt in Conſtitution to our Country) they permit the *Marc* to abide in the *Muſt* two days, and as many Nights for *White Wine*, and at the leaſt, a Week for their *Clarent*.

Some preſs their *White Grapes* by themſelves, and afterwards mix them; and yet even *Red Grapes* will make a *White Wine*, if timely freed of the Huſk; but the Colour follows the Nature of the Huſk, and muſt therefore be treated accordingly as to the Period of receiving Tincture by frequent taſting it, and Experiment, till it be your Eye and Palats liking. But in this Interim (leſt too much *Spirit* ſhould evaporate) let an exact Cover of Wood (made like the lid of a round Box) be fitted to your *Vat*, and to render it the cloſer, aſſiſt it with a Linnen Cloth, that it may be exactly

actly just, drawing out your *Must* by a *Spigot* at the bottom of the Vessel. In short (to avoid the many Inconveniences which happen to Wines by permitting them to abide too long macerating the Husks) it is better to dash it with a little Art, by mingling some Red, or other Wine naturally charged, then adventure the spoiling of the Whole, for this only Circumstance, there being very few natural Wines, but what have this Assistance, not to call it Adulteration.

In *Italy* they put the *Husks* and *Stones* together into that which is pressed, and so let it work a Fortnight, and then add a third part of Water, to render it less heady and strong; but our Wines will by no means support this Dilution. In some Parts of *France* they Tun it when it has wrought in the Keelers, filling up (as we described) what works out the first three or four days, with what they squeeze from the Husks, which some think very practicable with us.

Whilest this Working and Filling continues, close up carefully the North Windows (if any) of your Cellar, lest it sowr your Liquor; and about the Expiration of *March*, stop your Vessel for good and all. Some repleniſh their working Wines with

Water

Water only, especially the last time; provided it exceed not a quart in a large quantity: Others roll their Casks about the Cellar to blend with the Lees, and after few days Re-settlement, rack it off with great Improvement, about the same season.

When now your *Must* is Tunn'd, press your *Marc*; this, though no delicate Drink, will yet keep long, and is proper to mingle with other, and give it the Body you desire. Others prefer the casting a convenient quantity of Fountain Water on the Husks as soon as the best Wine is trodden, or forced out and tunn'd; and there let it colour, drawing and supplying it by degrees, as long as Tincture, Taste and Virtue remains good. Be very careful to empty the Vat of the Husk as soon as ever your Water or Mixture is drawn, lest it give such a Tang to your Vat, as you can never free it of it again; and therefore by all means I advise you to have two Vessels, that one of them alone may be destin'd to this Employment of mixing your Wines.

The best Expedient to multiply Wine, is (when all is said) to fill your Vat with whole Grapes or Clusters, and three or four days after, to draw out the *Must*, which will run off it self into a Vessel placed

ced by the Vat, and well ſtopped: Afterwards tread the Grapes, pouring in a good quantity of Water, and then immediately adding the *Muſt* that you before reſerved to work and ferment together. This is eſteemed of all other the moſt approved way, and may promiſe a reaſonable good *Wine*, and fair ſucceſs.

To Purifie Wine.

PUT it into your Veſſel the Plainings or Chips of green Beech, the Rind carefully peel'd off; but firſt, boyl them in clear *Water* about an hours ſpace to extract their Rankneſs; then dry them perfectly well in the Sun or an Oven: Leſs than one Buſhel of Chips is ſufficient to Fine an whole Tun of *Wine*; and it will ſet your *Wine* in a gentle working, and purifie it in twenty four hours, giving it a good and agreeable Flavor.

Theſe Chips may be waſhed again, and will ſerve the better upon the like Occaſion, and even till they are almoſt conſumed. Let your Chips be plain'd off as long, and large as you can get them, and put them in at the Bung-hole.

Laſt-

Lastly, Some dulcorate and sweeten their Wines (to prevent Harshness) with Raisins of the Sun, trodden into the Vat, and perhaps to good purpose, a little plumped before; or boyling half the *Must* in the Vessel a good hour, and scumming it, Tun it up hot with the other.

About *April* you may pierce your Wine to drink, *&c.*

I could dilate much more upon all these Particulars, but these Rules are plain and easie, and more would be but superfluous. Dispose therefore of them as you think fit.

By *Must*, they signifie the newly press'd Liquor, whilst it ferments or remains in the Vat, and before it is Tunn'd.

By *Marc*, is meant the Husks of the Grapes when the Liquor is expressed.

Note, That some instead of Treading, squeeze the Bunches betwixt their Hands; others Press them in an Engine like a Cedar-press, putting the Cluster into a Raisin-frail, or Bag of Hair-cloth.

FINIS.

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The Second Treatise.

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